



Coconut, Curry, Pineapple, Campari

Fried Coconut Milk in Curry and Tempura Dough with Pineapple and Ginger Smoothie and Campari Froth

Recipe by Claudine Leimer, Magdeburger Gastro Konzept GmbH, Magdeburg
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Fried coconut milk

- 500ml Coconut milk
- 20g Sugar
- 6g Gluco
- 1.5g Xantana
- 3L Water
- 15g Algin

Curry and tempura dough

- 100g Flour
- 100g Mondamin
- 1 Egg
- 2g Salt
- 50g Trisol
- 80g Water
- 25g Curry

Pineapple and ginger smoothie

- 1 Pineapple
- 15g Ginger
- 60g Cane sugar
- 2g Xantana

Campari froth

- 150ml Campari
- 300ml Water
- 7g Sucro

Decoration: chocolate brittle wafer

- 50g Butter
- 100g Sugar
- 50ml Orange juice
- 20g Glucose
- 40g Flour
- 15g Cocoa powder





Instructions:

Mix the algin with the water and allow to rest in the fridge for 24 hours. Heat the butter, sugar, orange juice and glucose. Sieve the flour and cocoa powder together and stir into the orange juice mix. Allow to cool a little then paint 1mm-thin wafers onto a baking mat. Bake the wafers for 4 minutes at 180°C. Once baked, form them into cylinders and allow to cool. Peel and core the pineapple, hand-blend with the sugar and grated ginger and thicken with xantana; fill the Tartelettes. Add sugar to the coconut milk to taste and thicken with xantana; add a dash of Gluco and hand-blend till smooth. Dough: stir the flour, mondamin, egg, salt, trisol, water and curry till smooth and put to one side. Using a ravioli-sized spoon, spoon individual portions of the coconut mixture into the algin bath and allow spherification to take place. Now remove the coconut ravioli, rinse in fresh water and drain on kitchen paper. Mix the Campari with the water and sucro and whisk the upper part of the liquid. Allow to stabilise for a minute. Now roll the ravioli in the tempura dough and fry for a short while in hot rapeseed oil before repeating the rolling/frying process once more. Arrange on the pineapple and ginger smoothie, top with the Campari froth and garnish with the chocolate brittle wafer.

